

## THE CARE OF JEWELRY.

**Clean Filigree Silver with Powdered Magnesia—Clean Water Will Shine Up Dirty Gold.**

Clean water, that indispensable enemy of dirt, is the best cure for jewelry that has lost its brightness through wear or long disuse. Polished gold will regain its glitter if it is cleaned with a soft brush and a little whiting, or with one teaspoonful of ammonia in a cup of water. Dim gold should be rubbed very gently and with warm water and soap. To clean silver is perhaps a little more difficult process. In cleaning silver ornaments care must be taken that the stones are not put out of place, and filigree jewelry should be handled as little as possible, and with hands that are perfectly dry. Powdered fine magnesia is used for the filigree work. It is put on dry and left for three or four hours, then shaken off and the remainder is brushed out with a hard plate brush.

Rings or pieces of jewelry which contain stones ought not to be brushed, as there is the risk of loosening the stones. A good plan is to dissolve a piece of washing soda, the size of a nut, in a cup of hot water. If the article is not set with pearls it may be left in the solution for a few minutes and then polished with a soft cloth. Pearls must be treated carefully. Soap will destroy their luster and tend to dissolve them. The whiteness of pearls will be restored if the articles are put in a box containing powdered magnesia, and after a time they will regain their brilliancy. Opals and coral are other stones which are hard to keep. Cold water is used to clean them, softened with a pinch of soda. Great heat will cause opals to crack or to become loose in their settings. If turquoises are cleaned in water they are apt to change color. There is little risk in cleaning diamonds or other transparent stones, but in all cases it is better not to use soap and water, even the jeweler's soap. Brushing with a little dry powder is always better. A few drops of ammonia on the under side of a diamond will clean it immediately, and make it very brilliant. When jewelry is put away it is likely to become dull and tarnished. At intervals the articles should be taken from their cotton cases, and cleaned in clean soap suds, using fine toilet soap. Dip them into this, and dry them by using a soft brush or a fine sponge, and afterwards drying with a piece of fine cloth, and lastly a piece of soft leather. Silver ornaments may be kept in arrowroot and steel articles will retain their luster if stored in a box containing a little starch.—*Brooklyn Eagle.*

## PARTIES FOR THE DAMES.

A Charming High Tea with Decorations and Refreshments Reminiscent of the Good Old Times.

Parties for elderly ladies are fashionable this winter. One hostess has asked a dozen guests for an afternoon, and the youngest is 65 years old. Tea is to be served at early candlelight and a heated wagonette will go for and convey the guests to their homes.

Each one is to bring with her some old-time treasure to promote reminiscence conversation. At 5:30 o'clock "tea" is to be announced, and the dining-room table is fairly to groan with good things—jellied chicken, cold sliced ham, baking powder biscuit and hot muffins; mashed brown potatoes, jellies and marinated, spiced peaches and cucumber pickles; tea served at the table from an old-fashioned china teapot, with sugar bowl and cream pitcher to match. Butter also will be passed at the table with a butter knife and no bread and butter plates will be used. For dessert there is to be cup custard, canned cherries, frosted sponge cake and layer coconut cake.

A revolving castor, belonging to the hostess' grandmother, is to stand in the center of the table, with a fruit and flower piece at either end. A bunch of pansies for "thoughts," with the quotation, "For the pansies send me back a thought," will be at each place, tied with lavender ribbon, the stems being wrapped in tinfoil, another old-fashioned custom.

The candles are to be in brass and silver holders. Gold band china is to be used with goblets instead of tumblers, and the spoons are to be in a silver holder, another heirloom in the family.

## EXCELLENT COUGH CANDY.

Directions for Making Candy Lozenges That Are Really a Fine Remedy for a Cough.

An excellent cough candy is made of slippery elm, flaxseed and sugar. Soak a gill of whole flaxseed in a cup of boiling water. In another cup put broken bits of slippery elm bark until it is full. Cover this also with half a pint of boiling water, and let it stand for two hours. Strain the flaxseed and slippery elm through a thin muslin cloth and save the liquid. Add a pound and a half of granulated sugar to it. Boil this syrup for ten minutes. Add juice of lemons and boil until it forms candy. Test it from time to time by dropping a little in cold water. The moment it is done pour it on white paper spread on biscuit tins and let it harden. As soon as it begins to cool before it hardens, crease it with a knife, so that it may easily be broken into lozenge-shaped candies.—*Chicago Inter Ocean.*

## To Clean Brushes.

For removing threads and hairs from all sorts of brushes there comes a small steel rake with long tines.

## A FACT ABOUT THE "BLUES"

What is known as the "Blues" is seldom occasioned by actual existing external conditions, but in the great majority of cases by a disordered LIVER.

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## CONCERNING SALADS.

Mistake to Think a Good Potato Salad Is a Common Affair Easily Thrown Together.

The secret of salads is that each piece of the ingredients should be distinct. Of all things avoid a hash. The oil must predominate; nearly all failures in salads are due to the mixture being a mush and lacking oil. This is more true of potato than of any other salad. They must be cool; never cold or icy. And the dressing may not be made of bacon or other fat. It may be anything else so made, but it is not a salad of potatoes. The skilled way is to make it of potatoes specially boiled and dressed while still warm from cooking (at least to blood warmth), of course so boiled as not to crumb. Allow for the dressing oil in proportion of three tablespoons of oil to one of vinegar or the juice of a small fresh lemon.

Salad for Four People.—One pint of potatoes, salt, white pepper, two dashes of cayenne, a teaspoon of made mustard. Cut the potatoes in half slices or dice, mix with them a whole small onion, grated, or more, sliced thinly, if preferred, and nearly equal quantity of chopped and trimmed celery, endive, cabbage, shredded lettuce, etc.; dressing the top at discretion with young lettuce leaves or any fresh young growth of the vegetable most convenient. Add a few olives or chopped pickled beets and eggs hard boiled. To make bulk, if other things are scant, hard boiled eggs may be mixed with the potatoes, but as a relish, if there is plenty of green stuff, this is not necessary. If for a main supper dish, very well.

Cream Potato Salad.—This is a Chicago favorite. Make a dressing of one fresh egg, chilled, with one tablespoon of oil, and when the mayonnaise rises decidedly move a little apart on the plate, or into another, and into this small portion blend the juice of half a fresh lemon smoothly; return this to the rest, mix well, and reserve a teaspoon of the mayonnaise. Into the main dressing add double cream, stirring to a good consistency—it must be thick; and if not acid enough to be "a mild sharp," add the reserved mayonnaise. The secret of this salad is the pains taken with the cream dressing, which must stiffen a little. Cut the potatoes to small dice, also one medium sized fresh cucumber into little dice; grate a small onion fine, add salt, pepper, and mix these all lightly well. The salt and dressing to be blended not less than 15 minutes before serving, the top masked with the dressing, with a touch of green, and the whole laid in a bowl on lettuce leaves.—*Chicago Tribune.*

## TOOTHsome HOT BREADS.

Recipes for Muffins and Buns, for Johnny Cake and Two Delicious Kinds of Waffles.

Graham Muffins.—Mix one beaten egg, four cups flour, two heaping teaspoonfuls baking powder, one-half teaspoonful salt, two tablespoonfuls butter, and milk enough to make soft batter; bake in muffin or gem tins.

Corn Muffins.—Mix two teaspoonfuls baking powder with one cup flour, one cup cornmeal, a little sugar, and some salt; add two beaten eggs and milk enough to make soft batter; bake quickly.

Current Buns.—To be served not from the oven. Mix two heaping teaspoonfuls baking powder and one-half teaspoonful salt with four cups flour; mix in well butter the size of an egg, and add enough milk to make a soft dough; roll out one-half inch thick, spread with sugar, then with English currants, then with another sprinkling of sugar and a dusting of cinnamon; roll up as for jelly roll; cut in two-inch lengths and bake on end, in buttered pans, in quick oven.

Johnny Cake.—Scald four cups cornmeal with two cups boiling water; while hot, add two tablespoonfuls butter or lard, one tablespoonful sugar, and one teaspoonful salt; when cool add one pint sour milk or cream, mixed with one teaspoonful soda and one beaten egg; mix well and bake in well-buttered shallow pans. Serve hot.

Corn Waffles.—Mix two teaspoonfuls baking powder with two coffee cups cornmeal and some salt; add one tablespoonful melted butter, two yolks beaten in one pint milk; stir, then add the beaten whites of the eggs, and bake quickly in very hot, buttered waffle-iron.

Raised Waffles.—Mix two cups flour with one pint scalded milk, cool; add one-quarter yeast cake dissolved in water, and a little salt; let rise overnight; then add the whites and yolks of two eggs beaten separately and one tablespoonful melted butter; bake in very hot waffle-iron.

Simplicity. The up-to-date housewife is giving an interpretation of the word eliminate. All unnecessary hangings, pictures, bric-a-brac and trifles that serve but as dust catchers are conspicuous by their absence in the well conducted household. Comfort, simplicity and beauty are combined in an arrangement that is satisfying from the standpoint of both art and hygiene.

## Mending Day.

A plan to be recommended is that of devoting one day in the week to darning and mending. Of course they are times when the proverbial "stitch in time" must be taken before the mending or darning day arrives, but as a rule one day should be appointed for this very important part of the household duties.

## The Secret of Good Coffee

Even the best housekeepers cannot make a good cup of coffee without good material. Dirty, adulterated and queerly blended coffee such as unscrupulous dealers shovel over their counters won't do. But take the pure, clean, natural flavored LION COFFEE, the leader of all package coffees—the coffee that for over a quarter of a century has been daily welcomed in millions of homes—and you will make a drink fit for a king in this way:

## HOW TO MAKE GOOD COFFEE.

Use LION COFFEE, because to get best results you must use the best coffee. Grind your LION COFFEE rather fine. Use "a tablespoonful to each cup, and one extra for the pot." First mix it with a little cold water, enough to make a thick paste, and add white of an egg (if egg is to be used as a settler), then follow one of the following rules:

1st. WITH BOILING WATER. Add boiling water, and let it boil THREE MINUTES ONLY. Add a little cold water and set aside five minutes to settle. Serve promptly.

2d. WITH COLD WATER. Add your cold water to the paste and bring it to a boil. Then set aside, add a little cold water, and in five minutes it's ready to serve.

3. (Don't boil it too long. Don't let it stand more than ten minutes before serving. DON'T use water that has been boiled before.

TWO WAYS TO SETTLE COFFEE. 1st. With Eggs. Use part of the white of an egg, mixing it with the ground LION COFFEE before boiling. 2d. With Cold Water. Instead of eggs. After boiling add a dash of cold water, and set aside for eight or ten minutes, then serve through a strainer.

Insist on getting a package of genuine LION COFFEE, prepare it according to this recipe and you will only use LION COFFEE in future. (Sold only in 1 lb. sealed packages.) (Lion-head on every package.) (Save these Lion-heads for valuable premiums.)

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The Oregon Business Men's Association Offers \$100 for Good Roads.

The Oregon business men want better roads leading to our city, and to encourage those living along the highways leading into Oregon, at a meeting of their association Monday evening, offered \$100 in premiums—three prizes for the best road made by dragging.

First, to the person or persons making and caring for the best mile of road, fifty dollars.

Second, to the person or persons making and caring for the next best mile of road, thirty dollars.

Third, to the person or persons making and caring for the third best mile of road, twenty dollars.

The above offers shall be limited to roads made and cared for by the King drag, or a similar drag.

The above prizes shall be awarded only for roads, upon which Oregon Rural Free Delivery Mail Routes are established or roads within one and a half miles thereof, and no prizes shall be awarded for any road not included within seven miles of Oregon, Missouri.

The said premiums shall be awarded during the month of April, 1906. And shall be awarded by a judge to be selected by the Oregon Business Men's Association, the said judge to be a recognized authority and expert upon the question of good roads, and who shall be a non-resident of the territory included in the terms of this road contest, and in awarding prizes the proportion of the amount of work required to make such road shall be considered by the judge.

Respectfully submitted this 15th day of May, 1906.

GEO. SEEMAN, Secretary. R. C. BENTON, President.

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